

Banquet Menu



MADISON PARK BANQUET HALL

3011 Cheesequake Road Parlin, New Jersey 08857

*To View The Madison Park Banquet Room
~ Call For An Appointment ~*



*Catering by:
Culinary Classics
732-725-8319
www.jerseycatering.com*

Brunch Buffet

Beverages

Chilled Fruit Juices, Fresh Brewed Iced Tea
Fresh Brewed Coffee, Tea & Decaf

Cold Displays

Sliced Fresh Fruit Mirror, Assorted Bagels and Danish,
Tossed Garden Salad, Tortellini Primavera Vinaigrette

Hot Breakfast Items

Scrambled Eggs (Plain & Western Style), Sausage,
Breakfast Wraps, Home fries, Crisp Bacon Strips,
Broccoli Cheddar Quiche, French Toast

Hot Lunch Entrées

One Chicken, One Beef & One Pasta Entrée

Dessert

Fresh Baked Cookies & Brownies \$2 pp

\$22 pp

All prices subject to 20% Service Charge & 6.63% Sales Tax

Brunch & Luncheon Buffets Include:

Choice of Color Linen Tablecloth & Napkins
All Paper Service

China, Flatware & Glasses \$4pp Additional
Chair Covers w/Sash \$7 pp

Add Additional Hot Dish for \$2 pp per dish

Omelet Station \$3 pp

Fluffy Omelets Made to Order...
Peppers, Onions, Tomatoes, Mushrooms,
Bacon, Broccoli & Cheddar Cheese

Carving Station \$8 pp Choose One
Fresh Roast Turkey, Smoked Glazed Ham,
Fresh Ham, Roast Loin of Pork

Beverages

Soda Service \$.50 pp
Bar Set Up \$3.50 pp
Bartender Fee \$125

Dessert

Custom-made Special Occasion Cake \$2 pp
Includes Fresh Brewed Coffee, Tea & Decaf

Check Out Our Cocktail Hours, Upgrades
& Additional Dessert Options

50 People Minimum \$625 hall fee applies.

Hot Entrée Choices

Fried Chicken ~ BBQ Chicken
Seven Spice Chicken ~ Chicken Divan
Chicken Murphy ~ Steak Murphy
Roasted Maple Garlic Chicken w/ Potatoes
Beef Stroganoff with Egg Noodles
Stir Fry Beef with Rice Pilaf
Steak and Peppers ~ Stuffed Cabbage
Swedish Meatballs ~ Italian Meatballs
Lasagna ~ Baked Ziti
Cavatelli Primavera Alfredo
Fettuccini Carbonara ~ Fettuccini Alfredo
Bowties w/ Crushed Tomatoes, Onions & Prosciutto
Penne with Vodka Sauce & Sundried Tomatoes
Stuffed Shells with Mozzarella
Shells w/ Cheddar Cheese & Broccoli
Vegetable Lasagna Alfredo ~ Eggplant Parmigiana
Sausage & Peppers ~ Kielbasi & Sauerkraut
Pierogies with Onions & Sour Cream
New Zealand Mussels Marinara or Green Sauce

Side Dishes

Green Beans Almondine, Honey Basil Carrots,
Sautéed Broccoli Scampi, Vegetable Medley,
Roasted New Potatoes, Rice Pilaf
Upgrade to China \$2.50 p.p.

Beverages

Soda Service \$2 pp
Bar Set Up \$3.50 pp
Bartender Fee \$100

Luncheon Buffet

Available Monday through Thursday

Salad Selections (choose one)

Spring Mix with Balsamic Vinaigrette, Caesar Salad
Or Spinach Salad with Poppy Seed Dressing

Decorated Deli Platter

Roast Beef, Roast Turkey, Ham, Salami, Corned Beef,
Pastrami, Swiss & American Cheese, Pickles,
Condiments, Assorted Rolls & Rye

~ Or ~

Side Dishes

Choose Two Selections

Hot Selections

Choose Three Entrees

Dessert \$2

Custom-made Special Occasion Cake
Or Cookies & Brownies

Beverages

Soda Service \$ 2

\$18 pp

All prices subject to 20% Service Charge & 6.63% Sales
Tax

Cocktail Hour Options

Enhance your Buffet or Sit Down Dinner

Cocktail Hour No. 1 \$7 pp

Choice of 6 Butler Passed Hors d'oeuvres

Cocktail Hour No. 2 \$10 pp

Choice of 6 Butler Passed Hors d'oeuvres
& 2 Chafing Dishes Plus Cold Displays Listed Below

Cocktail Hour No. 3 \$12 pp

Choose 10 Butler Passed Hors d'oeuvres Listed
& 4 Chafing Dishes
Plus Cold Displays Listed Below

Cocktail Party Package

1 1/2 Hour of Hors d'oeuvres

Choice of 10 Butler Passed Hors d'oeuvres
4 Silver Chafing Dishes & Cold Displays

Dessert Table

Custom-made Special Occasion Cake plus
Chocolate Mousse Cake, Carrot Cake,
Mini Italian Pastries, Mousses, Cookies &
Fresh Fruit w/Chocolate Dipping Sauces
Fresh Brewed Coffee, Tea & Decaf
All Paper Service & Choice of Color Linens
China, Flatware & Glasses \$2 pp

\$25 pp

All prices subject to 20% service charge & 7% sales tax

Butler Passed Hors d'oeuvres

Franks in Blankets ~ Mushrooms Stuffed w/Sausage & Crabmeat
Mini Pizza Bagels ~ Chicken Tenders w/Honey Mustard Sauce Bru-
schetta ~ Mini Egg Rolls w/Sweet & Sour Sauce
Sesame Chicken ~ Assorted Mini Quiche ~ Raspberry Brie in Phyllo
Petite Crab Cakes ~ Potato Pancakes w/Applesauce & Sour Cream
Smoked Salmon Crustini ~ Clams Casino ~ Clams Oreganata
BBQ Shrimp Wrapped in Bacon ~ Seared Ahi Tuna ~ Lobster Pot Pie

Silver Chafing Dishes

Tortellini Alfredo w/Peas ~ Penne Ala Vodka ~ Chicken Marsala
Lemon Pepper Chicken ~ Blackened Chicken w/Bowtie Pasta
Shells w/Baby Shrimp & Broccoli in Scampi Sauce
Eggplant Rollatine ~ New Zealand Mussels Marinara
Fried Calamari ~ Buffalo Shrimp ~ Swedish Meatballs
Sweet & Sour Meatballs ~ Pierogies

Cold Displays

International Cheese & Fruit Display, Fresh Vegetable Crudités
Add Shrimp Cocktail for only \$3 per person additional

Cocktail Party Package Includes:

Choice of Color Linen Tablecloths & Napkins
All Paper Service

China, Flatware & Glasses \$3 pp ~ Chair Covers w/Sash \$5 pp

Beverages

Soda Service \$2.50 pp
Cork Package \$3.50 pp
Bartender Fee \$125

50 People Minimum \$625 hall fee applies.

Cocktail Hour Enhancements

Pasta Station \$4 pp

(Choose 2 Pastas and 2 Sauces)
Tortellini, Fettuccini, Penne, Bowtie
Vodka, Alfredo, Scampi, Pomodoro

European Station \$4 pp

Haluski (Cabbage & Noodles),
Stuffed Cabbage, Kielbasi & Kraut
Pierogies w/Onions & Sour Cream

Asian Station \$4 pp

Chicken Stir Fry w/Rice,
Mini Egg Rolls, House Lo Mein
Japanese Shu Mai

Carving Station \$5 pp

(Choose 2)
Roast Turkey, Glazed Smoked Ham
Fresh Ham, Roast Loin of Pork
Side of Salmon, Leg of Lamb

Sushi Station \$6 pp

Assorted Rolls w/Soy, Wasabi &
Pickled Ginger, California,
Philly, Spicy Tuna, Rainbow Rolls

Antipasto Station \$4 pp

Assorted Italian Cold Cuts,
Marinated Cheeses,
Roasted Olives w/Eggplant

Whole Suckling Pig

Carved to Order for
Only \$4 pp additional

Mashed Potato Bar \$3 pp

Yukon Gold Potatoes & Garlic
toppings of sour cream, chives,
cheddar cheese, bacon, broccoli

Fiesta Taco Bar \$3pp

Spicy Ground Beef & Chicken
Hard & Soft Taco Shells
w/lettuce, tomato, salsa
cheddar cheese & sour cream

Add Sushi Station

to Asian Station for
Only \$5 pp additional

Seafood Station \$16 pp

(Choose Two Cold Items)
Shrimp Cocktail, Snow Crab Claws, Seafood Salad
Clams on the Half Shell, Fresh Shucked Oysters
(Choose Two Hot Items)
Clams Casino, Oysters Rockefeller, Stuffed Shrimp
Clams in Green Sauce, Garlic Shrimp, Oysters Oreganata,
Portuguese Clams



Classic Dinner Buffet

Salad Selections (Choose One)

Spring Mix with Balsamic Vinaigrette, Caesar Salad
Or Spinach Salad with Poppy Seed Dressing

Decorated Deli Platter

Roast Beef, Roast Turkey, Ham, Salami, Corned Beef, Swiss &
American Cheese, Pickles, Condiments, Assorted Rolls & Rye

~ Or ~

Side Dishes (Choose Two)

Green Beans Almondine, Honey Basil Carrots, Vegetable Medley
Sautéed Broccoli Scampi, Roasted New Potatoes, Rice Pilaf

Hot Selections (Choose Five)

Fried Chicken ~ BBQ Chicken ~ Roasted Maple Garlic Chicken w/ Potatoes
Seven Spice Chicken ~ Chicken Divan ~ Chicken or Steak Murphy
Beef Stroganoff w/Egg Noodles ~ Stir Fry Beef w/Rice ~ Steak & Peppers
Stuffed Cabbage ~ Swedish or Italian Meatballs ~ Lasagna ~ Baked Ziti
Cavatelli Primavera Alfredo ~ Stuffed Shells Marinara ~ Fettuccini Carbonara
Bowties w/Crushed Tomatoes, Onions & Prosciutto ~ Fettuccini Alfredo
Penne with Vodka Sauce & Sundried Tomatoes ~ Eggplant Parmigiana
Shells w/Cheddar Cheese & Broccoli ~ Vegetable Lasagna Alfredo
Sausage & Peppers ~ Pierogies w/Onions & Sour Cream
New Zealand Mussels Marinara or Green Sauce ~ Kielbasi & Sauerkraut

\$24pp

All prices subject to 20% Service Charge & 6.63% Sales Tax

Both Buffets Include:

Choice of Color
Linen Tablecloths & Napkins

All Paper Service

China, Flatware & Glasses
\$3 pp additional

Chair Covers w/Sash \$7 pp

Add Extra Hot Dishes
for \$2 pp additional per dish

Beverages

Soda Service \$2.50 pp

Cork Package \$3.50 pp

Bartender Fee \$125

Dessert

Custom-made Special

Occasion Cake \$2pp

Includes Fresh Brewed Coffee,
Tea & Decaf

Check Out Our Cocktail Hours,
Upgrades & Additional
Dessert Options

50 People Minimum \$625 hall fee applies.

Premier Buffet

Salad Selections (Choose One)

Spring Mix with Balsamic Vinaigrette, Caesar Salad
Or Spinach Salad with Poppy Seed Dressing

Decorated Deli Platter

Roast Beef, Roast Turkey, Ham, Salami, Corned Beef, Pastrami, Swiss
& American Cheese, Pickles, Condiments, Assorted Rolls & Rye

~ Or ~

Side Dishes (Choose Two)

Green Beans Almondine, Honey Basil Carrots, Vegetable Medley
Sautéed Broccoli Scampi, Roasted New Potatoes, Rice Pilaf

Hot Selections

(Choose Five)

Chicken Marsala ~ Chicken Parmigiana ~ Lemon Pepper Chicken
Chicken Francaise ~ Chicken Saltimbocca ~ Chicken St. Pierre
Chicken Cordon Bleu ~ Steak with Mushrooms & Onions
Teriyaki Steak Kabobs ~ Beef Bourguignon w/Julienne Carrots & Pearl Onions
BBQ Spare Ribs ~ Veal & Peppers ~ Eggplant Rollatine
Seafood Newburg over Rice Pilaf ~ Shrimp Ravioli with Vodka Sauce
Boston Baked Scrod ~ Shells with Baby Shrimp & Broccoli in Scampi Sauce
Tortellini w/Sundried Tomatoes in Pink Sauce
Tortellini Alfredo w/Peas & Mushrooms

\$26 pp

All prices subject to 20% Service Charge & 6.63% Sales Tax

Enhance your Buffet

by adding a

Full Cocktail Hour

to kick off your event...

or add to your dinner buffet

by including a

Pasta Station

Or

Carving Station

Check Out pg 5 for details..

For the Perfect Ending

to your event

Treat your Guests

to one of our

Delicious Dessert Options

See pg 4 to see our Tempting Treats

Customize Any Package

Speak to Our

Party Planner Today!

Sit Down Dinner Entrees

First Course

Fresh Fruit w/Honey Raspberry Yogurt Sauce, Soup of your Choice,
Penne Pomodoro or Bowtie Carbonara

Second Course

Spring Mix with Balsamic Vinaigrette, Classic Caesar Salad
Or Spinach Salad with Poppy Seed Dressing

Plated Entrees

(Choose Two)

Chicken Italiano \$30

Roasted Red Peppers, Prosciutto & Provolone

Chicken Marsala \$30

Served with a Marsala Wine Sauce

Grilled Fillet of Salmon \$33

Grilled & Topped with a Dill Cream Sauce

Seared Tuna Steak \$33

\$45

Fresh Grated Horseradish Sauce

Grilled Filet Mignon \$48

Wild Mushroom Sauce & Béarnaise Sauce
Tail

Chicken Francaise \$30

Sautéed with Citrus Wine Sauce

Stuffed Pork Chop \$34

Stuffed w/Apple Sausage Stuffing

Baked Tilapia \$32

Topped with Mango Salsa

Prime Rib of Beef Au Jus

Fresh Marinated & Seared to Perfection

Surf & Turf

Grilled Fillet & Broiled Lobster

Served with Chef's Choice Potato & Fresh Seasonal Vegetable
Includes China & Flatware; Choice of Color Linens

All prices subject to 20% service charge & 6.63% sales tax

Sit Down Dinners Include:

Choice of Color
Linen Tablecloths & Napkins

China & Flatware

Chair Covers w/Sash \$5 pp

Beverages

Soda Service \$2.50pp

Cork Package \$3.50 pp

Bartender Fee \$125

Dessert

Custom-made Special

Occasion Cake \$2pp

Includes Fresh Brewed Coffee,
Tea & Decaf

Check Out Our Cocktail Hours,
Upgrades & Additional
Dessert Options

50 People Minimum \$625 hall fee applies.

Decadent Desserts

By Our In-House Pastry Chef

Custom-Made Sheet Cake \$2 pp

Icing: Buttercream or Whipped Cream with Inscription

Cake: Yellow, Chocolate, White, Yellow/Chocolate or White/Chocolate

Choice of Filling: Strawberry, Pineapple, Cherry, Lemon, Vanilla Pudding,
Chocolate Pudding, Chocolate, White Chocolate or Strawberry Mousse.

Canoli, Fresh Strawberries, Fresh Bananas or Mini Chocolate Chips

Coffee, Tea, and Brewed Decaf

(If you wish to bring your own sheet cake, a \$1 pp fee applies; includes coffee, tea, & decaf)

Special Additions Fresh From Our Bakery:

One Pound Assorted Italian Cookie Tray on Each Table \$25 each

Mini Italian Pastries (2 per person) \$3 p.p.

All Prices Subject to 20% Service Charge and 6.63% Sales Tax

Dessert Table: \$4 pp

Apple Walnut Cake, Chocolate
Mousse Cake, Carrot Cake,
Occasion Cake, Mousses,
Italian Pastries, Cookies, &
Fresh Seasonal Fruits with
Chocolate Dipping Sauces

Ice Cream Sundae Bar: 4 pp

Chocolate and Vanilla Ice Cream,
Assorted Toppings,
Whipped Cream & Cherries

Chocolate Fountain: \$4 pp

Includes; fresh strawberries, fresh
pineapple, pretzels, rice crispy treats
& marshmallows for your dipping
pleasure

Chocolate Chip Cookies & Brownies \$2 pp

Freshly Baked & Scrumptious!

Sweet 16 Menu

\$30 pp

Plus 20% Service Charge & 6.63% Sales

Hors d'oeuvres Station

(Choice of Three)

Franks in Puff Pastry, Mini Tacos w/Salsa
Mozzarella Sticks, Pizza Bagels
Mini Quiche, Sesame Chicken Lollipops
Mini Egg Rolls, Swedish Meatballs

~ Hot Buffet Selections ~ (choose two)

Chicken Finger Bar

Home-made Chicken Tenders & Buffalo Style Chicken Fingers served w/marinara, honey mustard, BBQ, horseradish sauce, blue cheese & celery

Mashed Potato Bar

Yukon Gold Potatoes & Garlic Mashed Potatoes toppings of sour cream, chives, shredded cheddar cheese, bacon & broccoli

European Station

(choose two)

Haluski (cabbage & noodles) Stuffed Cabbage, Kielbasi & Kraut, Pierogies w/Onions & Sour Cream

Italian Station

(choose two)

Stuffed Shells Marinara, Lasagna, Penne w/Vodka, Italian Meatballs, Eggplant Rollatine, Sausage & Peppers

Asian Station

Stir Fry Chicken and Beef w/Oriental Vegetables chop sticks & fortune cookies choice of fried rice or lomein

Fiesta Taco Bar

Spicy Ground Beef & Chicken Hard & Soft Taco Shells served w/lettuce, tomato, salsa cheddar cheese & sour cream

~ Cold Displays ~ (choose one)

3 ft. Sub Sandwiches

Italian Style, Roast Beef & Swiss, or Turkey & Provolone on fresh baked hoagie with lettuce, tomato, onion, mayo, mustard, oil & vinegar on side

Decorated Deli Platter

Roast Beef, Turkey Breast, Ham, Salami, Corned Beef, Swiss & American Cheese assorted dinner rolls & rye pickles & condiments

Assorted Wraps

Grilled Chicken, Ham & Swiss, Grilled Veggie, Turkey & Provolone, Roast Beef & Provolone with lettuce & tomato, mayo, mustard, oil & vinegar on side

~ Salads ~ (choose two)

Tossed Garden Salad
Red Bliss Potato Salad

Classic Caesar Salad
Macaroni Salad

Rotini Pasta Salad
Cole Slaw

50 People Minimum \$625 hall fee applies.

~ Desserts ~

Custom Heart-Shaped Cake Decorated with Fresh Flowers
Mini Cannolis, Cream Puffs, Éclairs, Brownies & Chocolate Chip Cookies

~ Beverages ~

Fruit Punch Fountain, Assorted Soda, Bottled Water, Coffee, Tea & Decaf

~ Sweet 16 Packages Include ~

Four Hour Hall Rental, Set-up & Clean-up, Choice of Color Linen Tablecloths & Napkins,
Paper Service (China, Flatware & Glasses \$4 pp additional)
Mandatory Safety Officer \$100

~ Upgrades & Enhancements ~

Buffet Upgrades

Carving Station \$5
Seafood Station \$12
Sushi Station \$5

Dessert Upgrades

Ice Cream Sundae Bar \$4
Chocolate Fountain \$5

Dessert Upgrades

Ice Cream Sundae Bar \$4
Chocolate Fountain \$5